August 19, 1983

Dear Louise,

Sorry to take so long in responding to your request for the lemon lush recipe. The newspaper is not in the business of supplying recipes that are lost. They do not keep them on file. I am just now finding time to type this one up for you personally. If you should need to write again, please enclose a self-addressed stamped envelope. This sort of thing can get expensive for me, as I write from my home, not the office.

Lemon lush

1 cup flour

2 sticks butter or margarine

1½ cups chopped nuts

2 8-ounce packages cream cheese

2 cups powdered sugar

2 boxes instant lemon pudding

2½ cups milk

1 container (9-ounce) non-dairy whipped topping

Cream together the flour, oleo or butter, and nuts; press into a 13 x 9-inch pan. Bake at 350 degrees for 15 to 20 minutes. Let cool.

For the 2nd layer, beat the cream cheese and 10x sugar and spread over the first layer. Then mix the pudding mix and milk according to package directions and spread on as the third layer. The fourth layer is the whipped topping, and you can top with a 5th layer of more chopped nuts or flaked coconut, if desired. Refrigerate until serving time.

Variations: use coconut cream, vanilla, or chocolate pudding, using either coconut or chopped nuts as toppings.

Enjoy!

Sincerely,

Nancy Zippe